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Restaurant Menus

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Justin's Restaurant, 1982

Justin's Restaurant

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STILLARS

Please enjoy our new menu. We may we suggest your favorite.

Appetizers

- Crock of Baked French Onion Soup 1.75
Homemade with the freshest ingredients. Topped with cheddar cheese and croutons.
- Baked Stuffed Mushrooms 2.75
With fresh crabmeat gently spiced to enhance the flavor of our fresh mushrooms.
- Sauteed Mushrooms with Sherry and Butter 2.25
A delicious blend of mushrooms and our chef's selection of fine sherry gently sauteed in butter.
- Homemade Yesterday's Soup
Made in our kitchen daily by our chef.
- Cup 1.00
 Bowl 1.75
- Shrimp Cocktail 4.25
Our special homemade cocktail sauce on a bed of lettuce with lemon wedge.
- Tomato Juice90
With a lemon wedge and saltines.

House Favorites

- Prime Ribs of Beef
- Large Cut .10.50 Larger Cut ...12.95...
Portland's best cut of Prime Rib prepared as you like it. A hearty meal served to the hearty appetite.
- Fresh Atlantic Swordfish 8.95
A handsome cut of a magnificent tasting fish. Broiled w/lemon butter.

Steak and Seafood Combination

- Justin's Sirloin & Baked Stuffed Shrimp 10.50
The best of sea & shore. Justin's favorite cut and scrumptious stuffed shrimp baked to perfection.
- Teriaki Sirloin & Broiled Scallops 10.75
A flavorful offering.
- Alaskan King Crab & Sirloin 14.95
An offering of King Crab Legs from the depths of the Alaskan Ocean and our tastiest cut of sirloin.
- Justin's Sirloin & Broiled Scallops 10.75
Charbroiled boneless sirloin and tender sweet scallops.
- Teriaki Sirloin & Baked Stuffed Shrimp 10.50
Tempting and delicious. Our special Teriaki Steak and Stuffed Shrimp.

**Fresh Homemade Bread
 and
 Desserts
 Baked In Our Kitchen**

While making your decision,
our favorite cocktail.

Entrees

- Justin's Sirloin with Sauteed Mushrooms 8.95
At its finest, charbroiled to perfection. Highly recommended for its cut and flavor.
- Filet Mignon 12.95
The choicest of the boneless cuts!
- New York Sirloin Strip 11.95
A favorite served as you like it. A choice boneless cut for a rich full meal.
- Charbroiled Center Cut Pork Chops 8.50
The finest chops. Thick and juicy to your specifications giving you a full flavorful meal.
- Teriaki Sirloin 8.95
Marinated in our chef's special sauce and broiled to a tangy perfection.
- Marinated Beef Kabob 7.95
Seasoned to perfection with delicate herbs and spices.

Seafood

- Maine Shrimp and Crabmeat Casserole 8.95
Tempting and tasty. Gulf of Maine shrimp and fresh crabmeat specially prepared with lobster sauce and buttered crumbs.
- Broiled Fresh Atlantic Haddock 7.95
 w/Lobster Sauce 8.50
 w/Mild Cheddar 7.95
- Famous Live Maine Lobster (in season)
 Boiled Baked Stuffed
- Lobster, Shrimp, Scallop Newburg 10.95
Specially selected New England seafood cooked in our proven newburg sauce. A true seafood lover's delight.
- Broiled Fresh Scallops 9.50
Scrumptious scallops broiled specially tender with buttered crumbs.
- Baked Stuffed Shrimp 10.25
Shrimp at its best. Baked with our special flavorful stuffing and served piping hot.
- Baked Scallops w/White Wine & Mushrooms 9.50
Sweet and Tender in a crock w/creamy cheese sauce.

All dinners are served with fresh crisp Garden Salad, Choice of Rice, Potato or Fresh Vegetable,
Homemade Rolls & Butter.

Beverages

Coffee, Tea, Milk, Soft Drinks50

Beers, Wines & Liquors Available

House Wines

Burgundy, Rose, Chablis

By The Glass 1.60
 Liter 5.50
 Half Liter 3.50

We welcome all major credit cards
 Dinner 5:00 P.M. - 10:00 P.M.